

## Vegetable Idli



### Ingredients:

Semolina – 1 cup  
Beaten Rice – 1 cup  
Vermicelli – 1 cup  
Pepper Powder – 1/2 tsp  
Cumin Powder – 1/2 tsp  
Turmeric Powder – 1/4 tsp  
Green Chilli – 4  
Ginger – small piece  
Curd – 3 cups  
Coconut – 1/2 cup, grated  
Bottle Gourd – 250 gms  
Carrot – 2  
Curry Leaves – 2 tsp, chopped  
Coriander Leaves – 2 tsp, chopped  
Salt to taste

### Method:

1. Dry roast vermicelli, semolina and beaten rice separately in a pan till each of them become brown.
2. Grate vegetables and coconut.
3. Mix grated items along with other masala and roasted items in curd and add salt.
4. Stir it well.
5. Let the dissolved ingredients be soaked in curd for about 3-4 hours.
6. Prepare idly by pouring the batter in idli plates and steam them in a cooker.
7. Serve with coconut chutney or onion chutney and sambar.